

DINNERLY



South of the Border Beef Burgers with Pickled Jalapeno and Chips



30 minutes



2 Servings

After something flavoursome and family friendly? Filled with smoky-spiced patties, pickled jalapeno and a creamy cabbage slaw, these burgers are just the ticket.

WHAT WE SEND

- 1 sweet potato
- 200g cabbage
- 1 jalapeno chilli
- beef mince
- 10g smoky barbecue seasoning¹⁷
- 2 white bread rolls^{1,6}

WHAT YOU NEED

- 2 garlic cloves
- 1 tbs olive oil
- 2 tsp white vinegar
- ½ tsp sugar
- 2 tbs mayonnaise³

TOOLS

- 2 oven trays
- baking paper
- mandoline (optional)
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6), Sulphites (17).
May contain traces of other allergens.

NUTRITION PER SERVING

Energy 895kcal, Fat 50.9g, Carbs 58.4g,
Proteins 47.0g



1. Prep ingredients

Preheat the oven to 220C. Line an oven tray with baking paper. Cut the **unpeeled sweet potato** into 1cm-thick chips. Thinly slice the **cabbage** with a mandoline or sharp knife. Thinly slice the **jalapeno** (see Make it yours). Crush or finely chop **2 garlic cloves**.



2. Roast chips

Put the **sweet potato chips** on the lined tray, drizzle with **2 tsp olive oil** and season with **salt and pepper**. Roast on the lower oven shelf for 25 mins or until golden and tender. Meanwhile, combine **2 tsp white vinegar**, **½ tsp sugar** and a **pinch of salt** in a bowl. Add the **jalapeno** and toss to combine. Set aside to pickle, tossing occasionally, until needed.



3. Pan-fry patties

Put the **beef mince**, **garlic** and **barbecue seasoning** in a bowl and season with **salt and pepper**. Using damp hands, combine well, then shape into 2 equal patties. Heat **2 tsp olive oil** in a medium frypan over medium-high heat. Cook the patties for 3-4 mins each side until cooked through. Remove from the pan.



4. Toast rolls and make slaw

Meanwhile, cut the **rolls** in half. Put on an oven tray, cut side up, and bake on the upper shelf for 3-4 mins until lightly toasted. Put the **cabbage** and **2 tbs mayonnaise** in a bowl, season with **salt and pepper** and toss to coat.



5. Serve up

Drain the **jalapeno**, discarding the pickling liquid. Layer the **roll bases** with the **slaw**, **patties** and **pickled jalapeno**. Sandwich with the **tops** and serve with the **sweet potato chips**. Enjoy!



6. Make it yours

Not a fan of chilli? No problem – simply discard the seeds from the jalapeno to reduce the level of heat. Or, serve the pickles at the table for those who like things spicy.